A TASTE OF THE FUTURE

Service manual

Bean to cup

COFFEE QUEEN

.....

.....

S / GB

Rev. 071122

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We congratulate to your choice of a Coffee Queen Bean to cup.

Please read this manual before you take the machine into operation for the first time.

The manual contains important instructions for a safe and proper use of the machine.

Always keep this manual within reach for the user!

Coffee Queen / Bean to cup

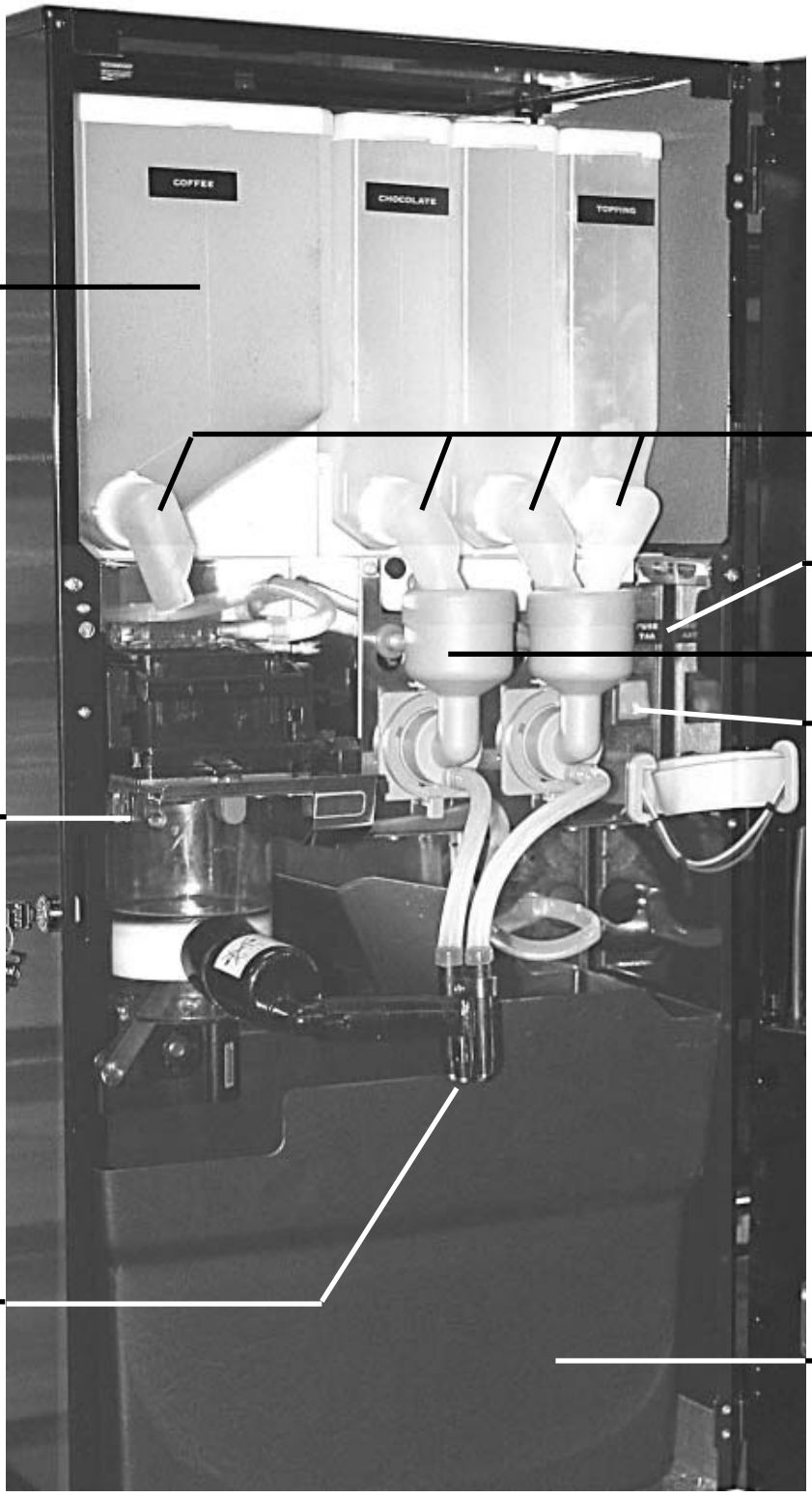
- Making coffee cup by cup
- With an internal grinder for grinding of coffee beans
- Jug facility with key switch
- 12 choices of drinks,
- 4 ingredients canisters,
- Brewing mechanism with coffee screen
- Electronic temperature controlled
- Adjustable coffee strenght
- Illuminated cup while brewing
- Clock functions

Coffee Queen AB is certified ISO 9001 and 14001 and therefore a minimal stress of the enviroment.

Facts:

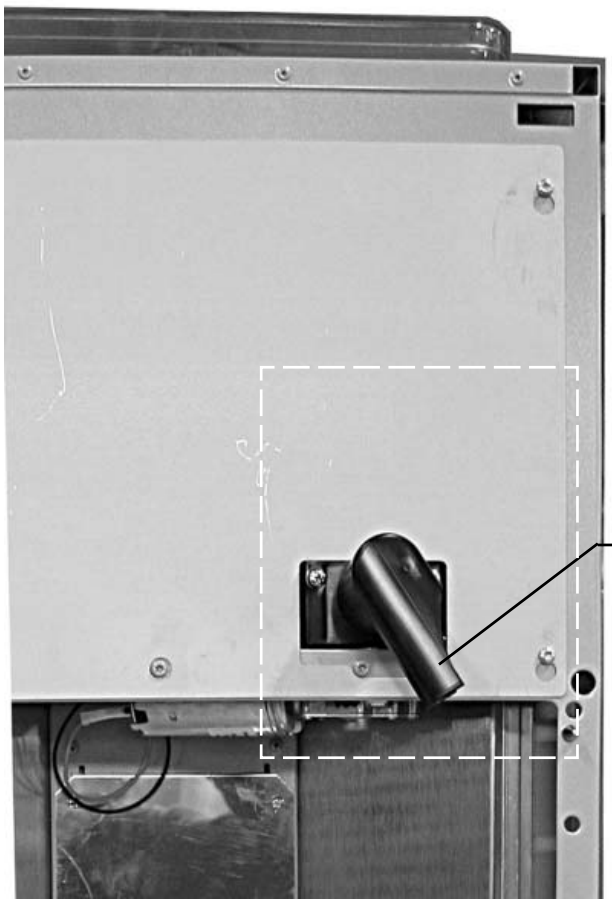
Height	875 mm
Width	420 mm
Depth	580 mm
Weight	40kg (+ ground cabinet 25kg) packing approx.5kg
Water tank	2.4 litre
Electricity	230V/2200W
Water connection	½"outside thread.

Bean container
Display
Strenght of drinks ++ / - -
Key switch
(cup and jug choice)
12 choices of
drinks
Door lock
Water outlet
(warm drinks)
Cupholder
Drip tray insert
Drip tray
STOP
NYMALET KAFFE
CAFÉ AU LAIT
FILTER KAFFE
CAPPUCCINO
INSTANT KAFFE
CHOKLAD
CHOCO-MILK
TE VATTEN

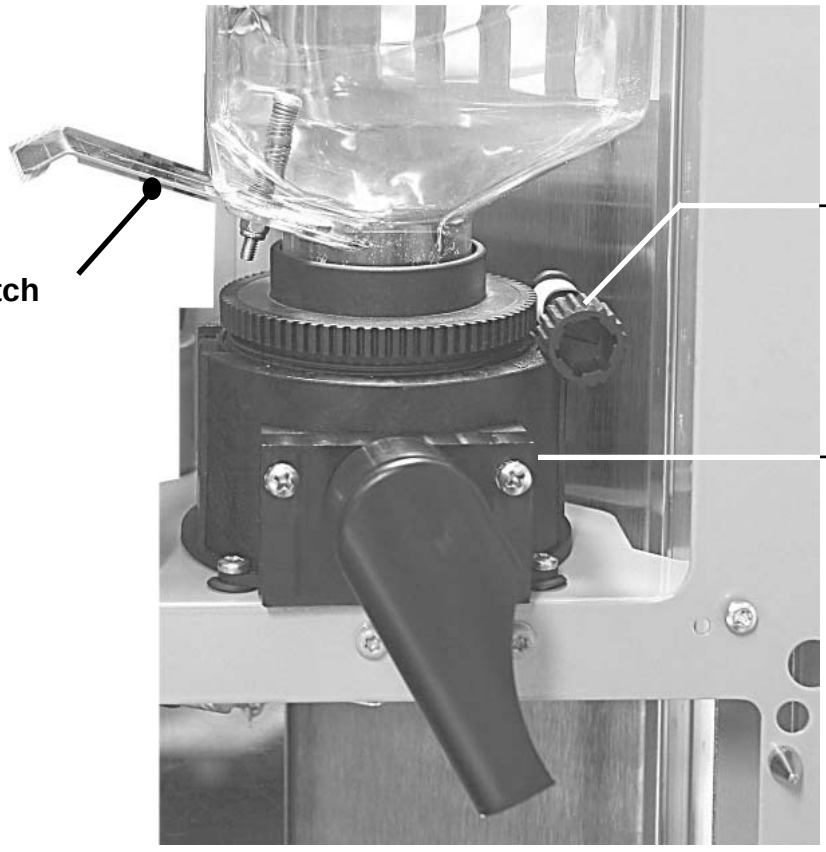


Detail;	Ingredients;	Width;	Height;	Capacity/cups	Volume/litre;	Amount/unit
Canister;	coffee	160	250	2,0kg / 200	5,3	1
Canister;	espresso	67	250	0,5kg / 220	2,55	1
Canister;	chocolate	67	250	1,5kg / 50	2,55	1
Canister;	topping	67	250	1,1kg / 120	2,55	1
Canister;	coffee beans			1,3kg / 130	4,00	1

3. Overview of components , Grinder Bean to cup



Outlet for grinded coffee



Closing hatch for beans

Adjusting screw
finer grain
or a
coarser grain.

House grinder

1. Place the brewer on a flat level and waterproof surface.

Connect the electrical plug to a separate grounded wall socket

Grounded wall socket
230V 10A

OBSERVE!
Make sure there is a space behind the machine for free flow of air.
(minimum 10cm).

2. Connect attached water tube to cold water with an R 1/2".
Make sure that the water hose not are kinked anywhere when machine is pushed into place.

Please flush the water tube before connecting to machine, this to avoid any particles to damage the inlet valve.

3. Open the water inlet.

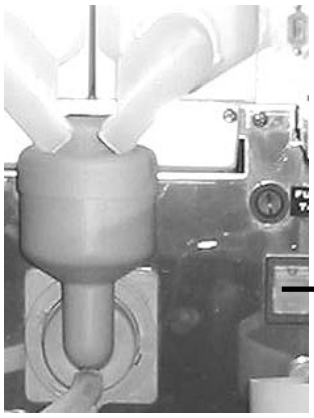
4. Turn on the ON-OFF switch inside the door.

Water is been filled into the tank automatically with 2,4 litres of water. The heating will not start before the water level reaches the level sensor.

Set temperature is approx 97ºC.

To fill ingredients and beans see page 8-9.

5. Close door.



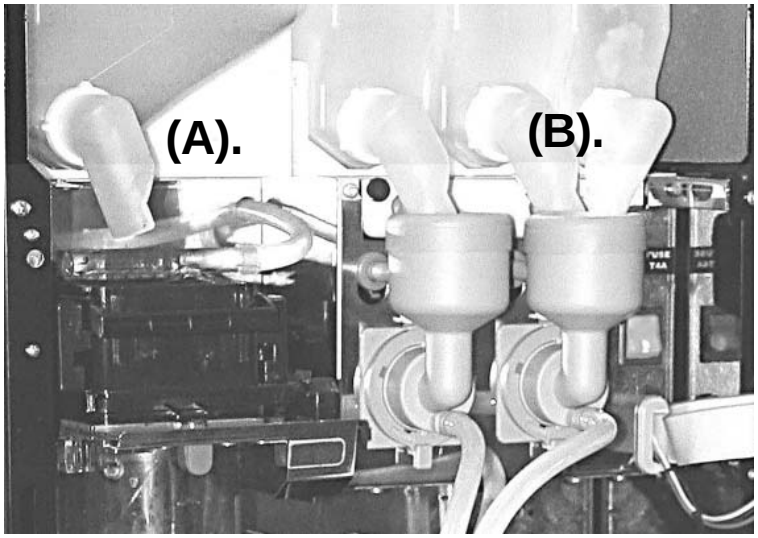
ON / OFF Switch

6. **Fill canisters with ingredients.**

Take out (this to avoid unnecessery spillage in the machine) ingredient canisters and fill them with ingredients.

7. **When placing the ingredient canisters;**

Make sure that the outlet pipes on the ingredient canisters are touching the steam traps (B) and that the coffee powder will fall into the centre of the brew mechanism (A).



When the water is heated up to right temperature

the message **"please wait"** will disappear and the machine **is ready to use.**

8. Fill bean container with coffee beans.

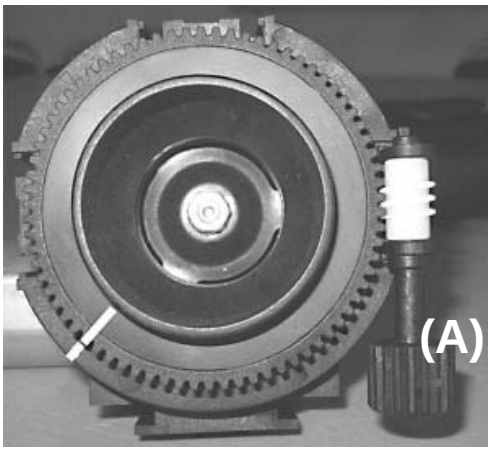
1. Remove lid on bean container and fill bean container with coffee beans <u>without additives</u> (as tasted oils or sugar).

2. Open closing hatch on bean container. (See page 6.)

This coffee grinder is only constructed to grind coffee beans. Any kind of use apart from that is improper and therefore unauthorized, the producer refuses all responsibility for damages arising from improper use of the coffee grinder described in this instruction.

9. Adjusting the grinder.

The adjustment of the blades is set at the factory. Adjustments shall be done of an Coffee Queen authorized service technician.



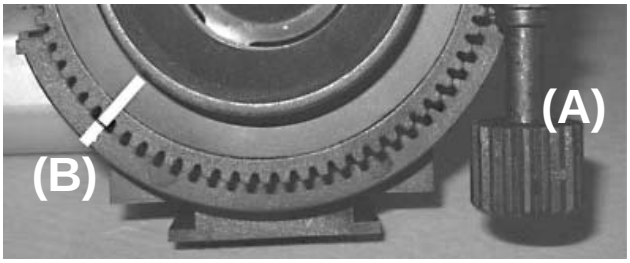


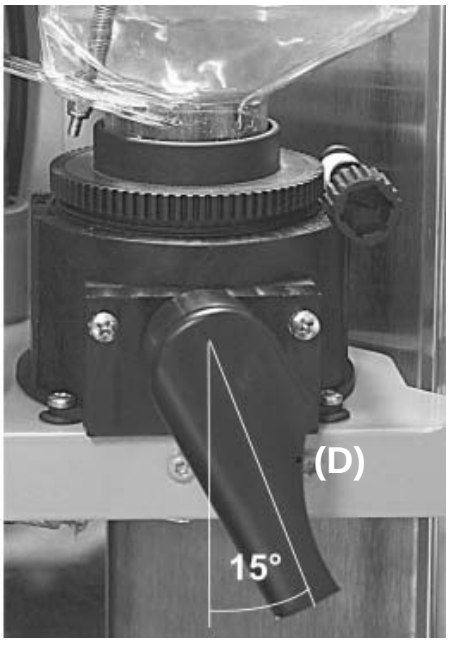
Fig. 1.

<u>Adjusting of the blades:</u>

Turn the adjustment screw **(A)** clockwise to have a finer grain, turn counterclockwise to have a coarser one. **(B)** is the pre-setting from factory.

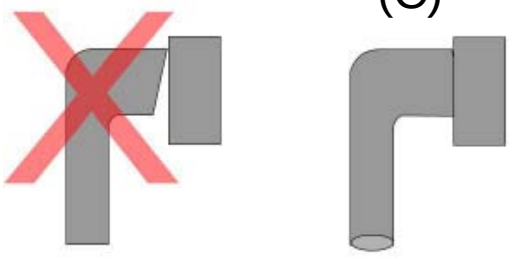
10. Adjusting outlet. (grinder).

For correct adjustment of outlet. (angle 15 degrees). See Fig.1 (D) and Fig.2 (C).



(C)

Fig. 2.



Brewing of coffee. Chocolate etc.

1. Place a cup in the centre of the cup holder..

2. **The strength has a standard setting**,
if you wish to increase or decrease it, do as follows
if not continue to point 3.

Stronger drink;
Increase by pushing + or ++ for 5% or 10%
alternative
Weaker drink;
Decrease by pushing - or -- for 5% or 10%
(the indication lamp will go up or down
depending of choice).

3. Choose drink by pushing on the button to the right of each menu.
The display will show; ”Please wait”, and the light on the cup will be illuminated.

Wait until the light on cup and message **”Please wait”** has been turned off before you take your cup.

Enjoy your drink.

Brewing of jug.

1. Place a jug in the centre of drip tray by lifting up the cupholder.

2. Turn on the key with jug symbole clockwise.

3. 6 cups of brewing is standard settings,

Change amount of cups by pushing + or - button.
Optional up to 12 cups or down to 1 cup brewing.

4. Push the button for drink 1.

Wait until the light and message ”Please wait” has been turned off before you take out the jug.

Serve a jug with good coffee.

Serving pot 1, 8L
art.nr. 110001

Serving pot 1,2L
art.nr. 1103091

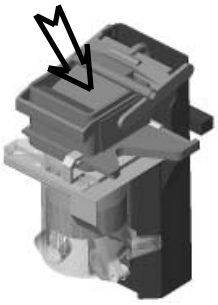
Automatic cleaning of brew mechanism, mixing bowl:

Shall been done every week.

The brewmechanism can easily be cleaned with the key switch in ”cup” (normal) position.

1. Turn the key slowly ninety degress and back again.
   Push button for drink 1 for 6 seconds. **Fig. A**
2. After 4 seconds the signal will go faster.
3. After 6 seconds **The display shows;** ”Open door”
   ”load detergent”.
4. Fill 25gr detergent (one portion bag, see fig. A) into the brew mechanism. fig. B.(Detergent will be supplied from your dealer)
5. **The display shows;** ”Close door”
6. **The display shows;** ” When ready press key”
   Place a jug into the drip tray and push button for drink 1

Fig. B



7. **The display shows;** ”Cleaning mixer” **(2....)**
8. **The display shows:** ”Rinsing coffee” ”Soak time:”
   The machine start to count down from 300 seconds.
9. **The display shows.** ”Brewer cycle” the machine is counting down.

To stop cleaning process: push ”Stop” button.
The brew mechanism will go back to start position. NOTE! Dont stop the process when detergent has been loaded the cleaning must be finished.

IMPORTANT! Cleaning of brew house.

After the automatic cleaning program is finished. Clean brew house! This must be done, to make sure that you will remove residual detergents and coffee remains!

Dismantling and cleaning/washing brew house:

Do as follow in paragraph 10- 19.

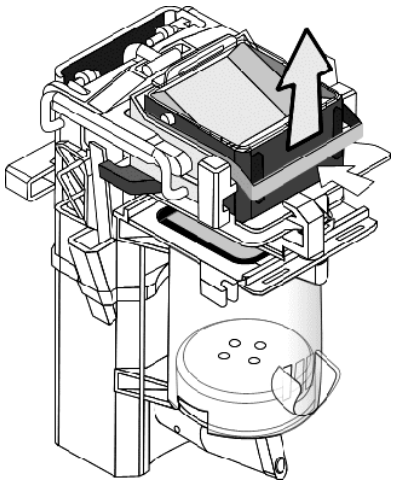
10. **Push ”+” button for 6 seconds**
11. The display shows: ”Change paper/Rotate” ”Push E/ +”
12. Pusk button for drink 2.
13. The display shows; ”Preparing paperload”.
14. The machine will rotate in position.
15. The display shows,”Change paper”
16. **Open door**, **dismantle**, clean and reassemble brew house.
17. Close door.
18. Machine is ready to use again.
19. Take out a cup of coffee and pour it out to make sure that there is nothing left of detergent.

If machine not will go back in start position. Restart machine.

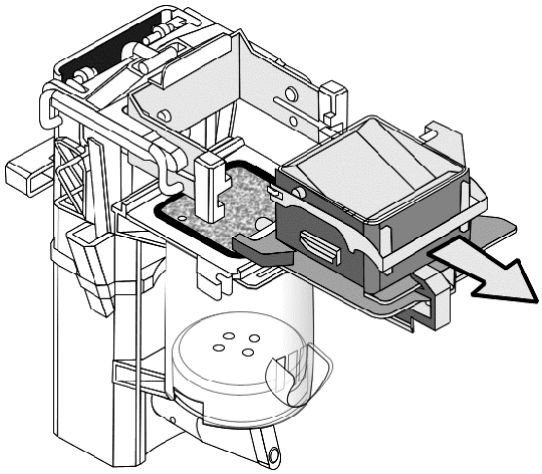
Dismantling and cleaning/washing brew house:

Dismantle brew house:

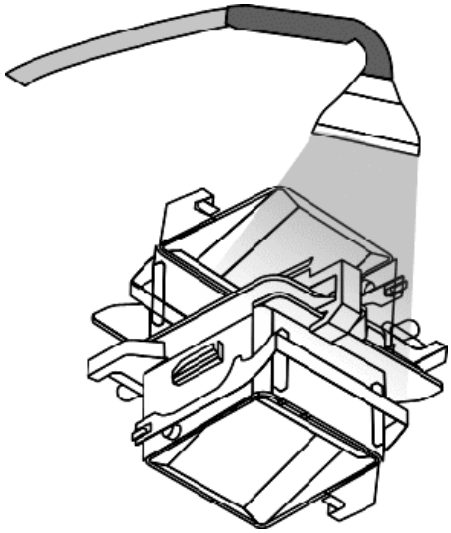
1.



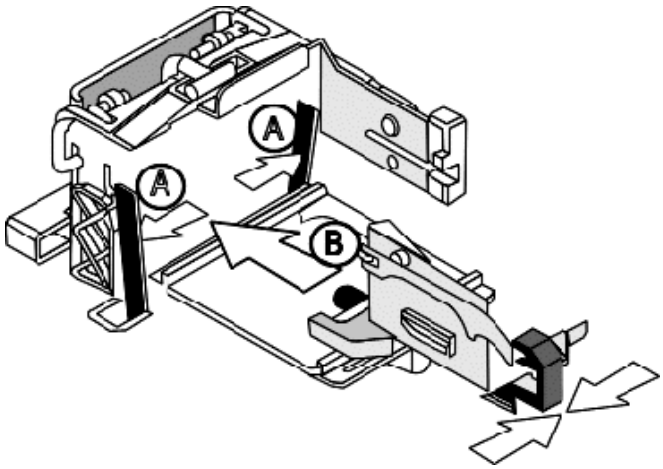
2.



3. Flush brew house!
To remove detergent and coffee remnants.



4. Reassemble brew house.
NOTE! When reassemble brew house make sure that (B) wiper are between (A) arms.



Weekly cleaning! Automatic cleaning of mixing bowls 2 or 3.

If you only wish to clean the mixer bowl and whipper house; Follow these instructions:

The mixer bowls can easily be cleaned with the key switch in ”cup” (normal) position.

Automatik cleaning of mixer bowl No:2

1. **Place a jug in the drip tray.**
2. Turn the key (1) slowly ninety degrees and back again.
3. **Push button (3) for 6 seconds.**

After 4 seconds the signal will go faster.

After 6 seconds the mixer bowl and the whipper house no.2 starts to be cleaned for 5 seconds.
The display shows: ”Cleaning 2”.

Automatik cleaning of mixer bowl No:3

1. **Place a jug in the drip tray.**
2. Turn the key slowly ninety degrees and back again.
4. **Push button (4) for 6 seconds.**

After 4 seconds the signal will go faster.

After 6 seconds the mixer bowl and the whipper house no.3 starts to be cleaned for 5 seconds.
The display shows: ”Cleaning 3”.

By cleaning means that water is flushed and whipper motor rotates.

Automatic cleaning of In/Outlet valves:
The In/Outlet valves can easily be cleaned with the key switch in ”cup” (normal) position.

1. **Place a jug in the drip tray.**

2. Turn the key slowly ninety degrees and back again.

3. **Push button for drink 1 and 2 at the same time for 6 seconds.**

   Keep buttons down.

   All In/Outlet valves will now start to open and close with 2 pulses/second in 10 seconds or as long as you hold the buttons.

   The display shows: ”Cleaning valves”.

4. Push button for drink 2 for making a brew cycle and flush remaining water and scale from the cleaning.

Rotate brew mechanism without water or ingredients:

The brew mechanism can be rotatedwithout water and ingredients with the key switch in ”cup” (normal) position.
To be used when brew mechanism has been dismounted forwashing and shall be remounted.

1. **Push ”+” button for 6 seconds**

   After 4 seconds the signal will go faster.

   The display shows: ”Change paper/Rotate”
   ”Push E/ +”

2. **Push + button.**

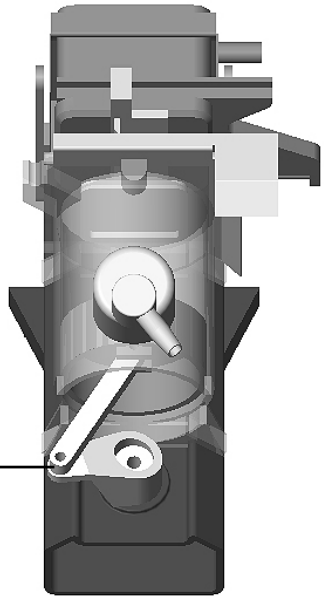
   The display shows:”Rotate cycle without water”.

3. Push button for drink 2.

   The display shows: ”Rotate”

The brew mechanism rotate one turn without water and ingredients and the mechanism falls into position if it has been dismounted.

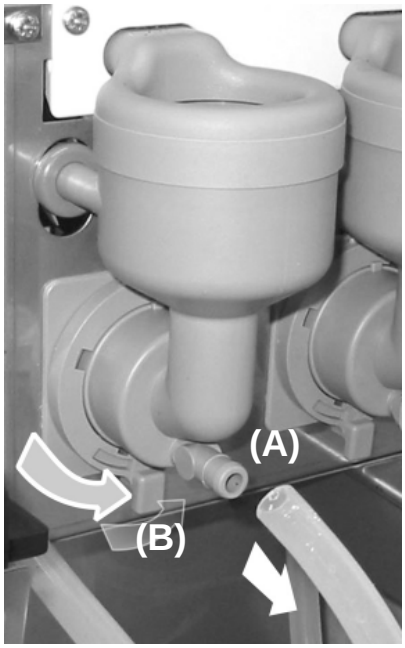
Observe! The push rod shall be in position ”8 o clock”
<u>If not take out again and repeat the procedure.</u>



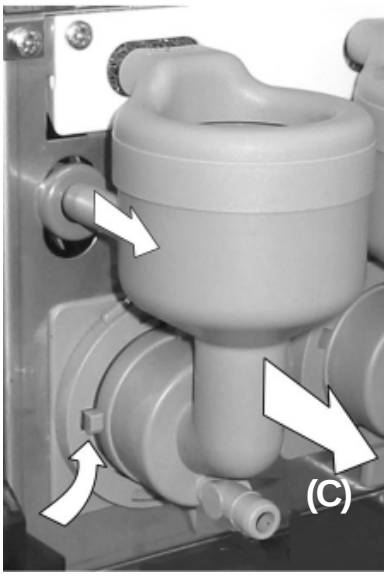
Eight (8) o clock.

Dismantle : Mixer system

1.
Loosen outlet hose **(A)** and turn lock knob **(B)** anti-clockwise.



2.
Loosen mixer bowl. Pull apart **(C)**.

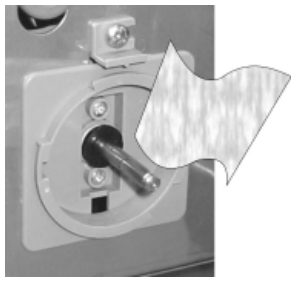


3.
Loosen whipper **(D)** pull whipper straight out from the machine.

4.
Turn lock knob anti-clockwise.**(E)** until it stops

Cleaning

5. Clean with a wet rag and drought drily.



Wash these parts:

.6.

A. Mixer bowl

B. Steam trap

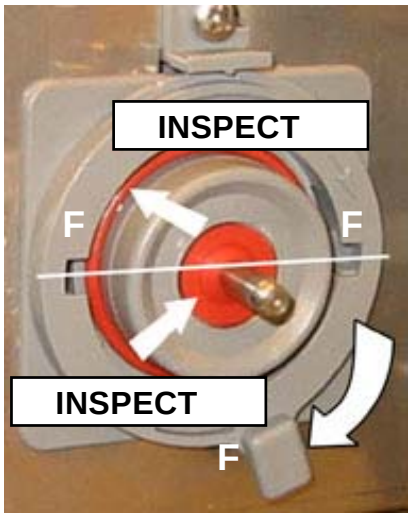
C. Whipper

D. Assembly plate

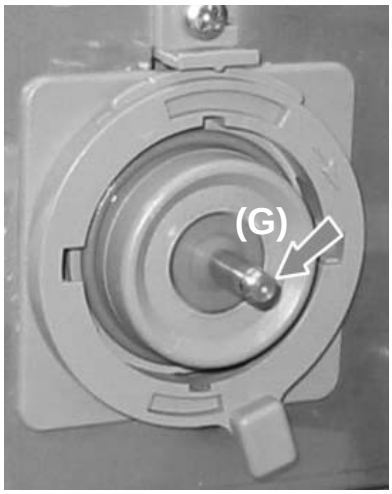
Make sure this parts are dry before use

REASSEMBLE: Mixer system

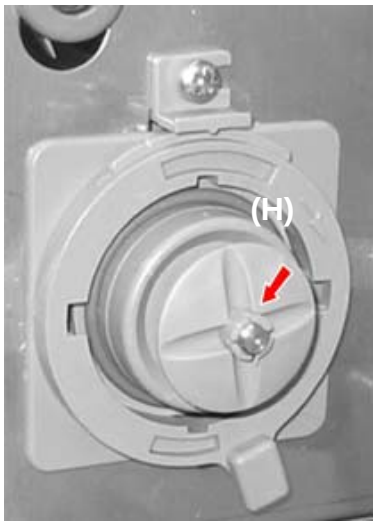
7.
Reassemble the assembly plate by turning lock knob **(F)** clockwise. **INSPECT** gaskets.

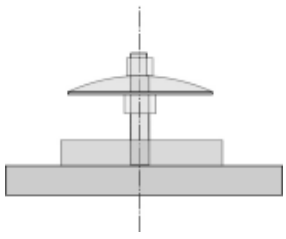


8.
Make sure that the motor whippers plane side will be in accordance with the whippers plane side. see next **(G)** and picture **(H).**

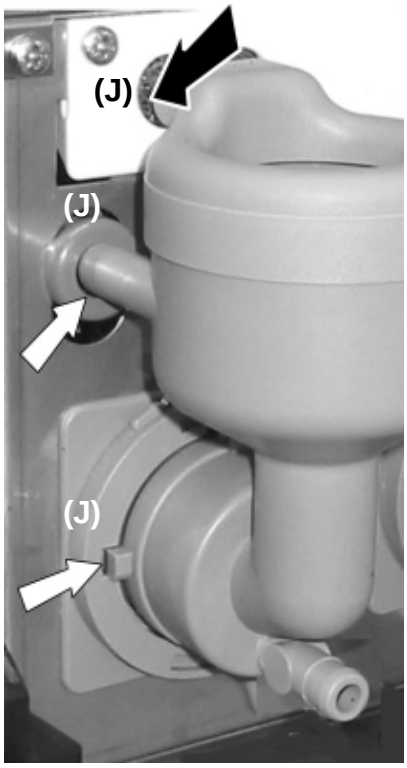


9.
Assemble whipper , pull until you hear a clicking noise. **(H).**

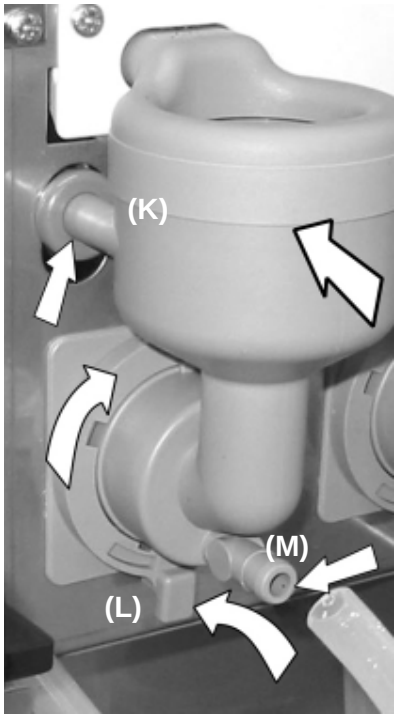




10.
Assemble mixer bowl and steam trap **(J)** see picture.



11.
Easily push the mixer bowl towards, according to **(K)** and lock with lock knob **(L).**Connect outlet hose **(M).**
(**NOTE**! make sure that all water hose are connected at right place



Cleaning when needed.

Outside cleaning; use a soft rag and liquid cleaning agent to prevent scratches.

Cleaning bean container.

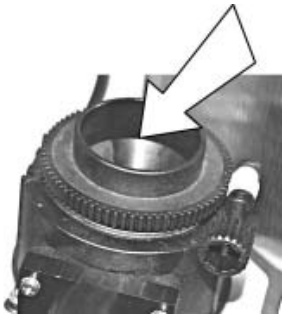
1. Shut closing hatch.
2. Dismantle bean container.

Use a soft rag and liquid cleaning agent to prevent scratches.

Note! Make sure that all parts are dry before use.

Cleaning of grinder shall be done every month.

All maintenance and installations must be done of an authorized personel.

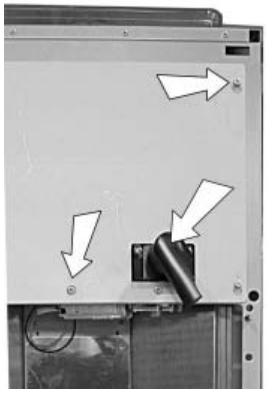


8. Cleaning and maintenance. Cleaning grinder Bean to cup

Cleaning of grinder shall be done every month.
IMPORTANT! All maintenance and installations must be done of an authorized technician.
Grindz, coffee cleaner art. no.E 1001001 will be supplied from your retail dealer.

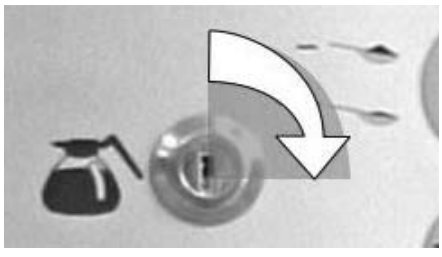
1. Open door and mount the service key.

2. Dismantle the cover plate and outlet.

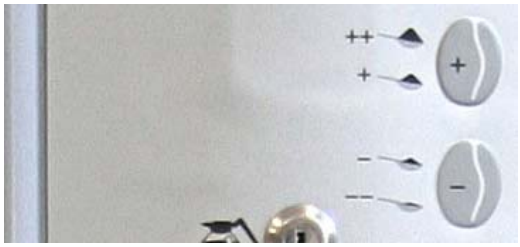


3. Shut closing hatch.

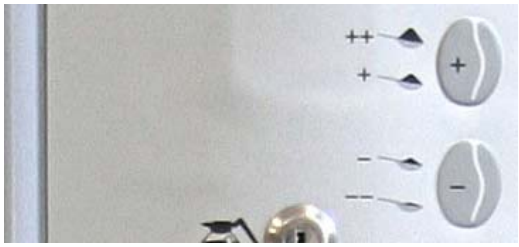
4. Turn the key (1/4 revs) to jug position.



5. **Push buttons + and - at the same time.**
Display shows; ”Program Meny”

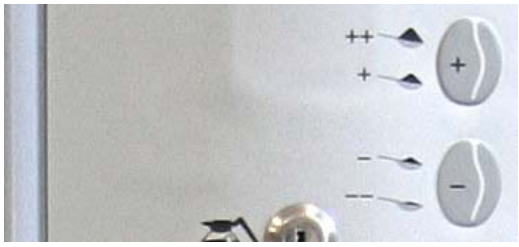


6. **Push button -** to position hardware test.



7. **Push button Enter.**

8. **Push button +** to position ingredients-motor 2.



9. Put a cup under the outlet (for grinder).

10. **Push button Enter**, until grinder is empty on coffee beans.

11. Dismantle bean container.

12. Fill grinder with Grindz, coffee cleaner art. no.E 1001001 .

(1 cap approx. 40 gram).

13. **Push button Enter**, until grinder is empty on cleaner.

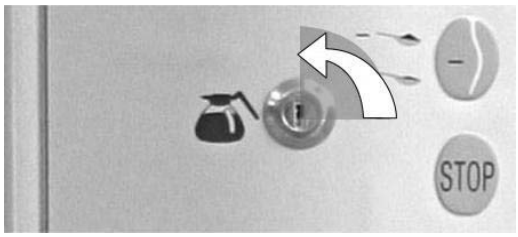
Note: Dust may develop during grinding and is harmless.

14. Reassemble bean-container and open closing hatch for beans.

15. Put a cup under the outlet for grinder.

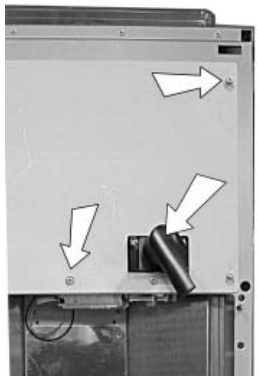
16. **Push button Enter**, until you see fresh coffee.

17. Turn back jug key and **Push Stop button.**



18. Reassemble cover plate and outlet. Remove service key.

Close door.



Note! Adjusting outlet. See page 9.

Dismantling and cleaning coffee filter.

A tool dismantling the coffee filter, comes with machine.

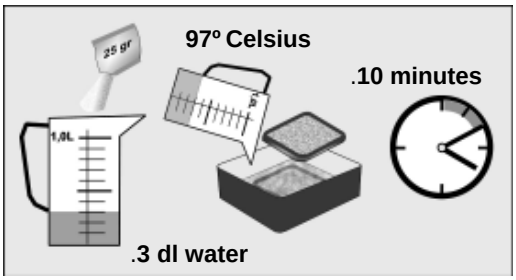
1. Push **"+ button"** for 6 seconds.
After 6 seconds the display shows; "Change paper/ Rotate"
"Push E/+".

2. **Push button for drink 2.**
The display shows; "Preparing paperload".
The machine will rotate in position.
When the display shows,"Change paper" open the door and insert the dismantling tool (A) through the brewer spout all the way to the back of the cylinder, then slide it up until contact is made with the screen assembly.Fig. 1.

Push up on the rear of the screen assembly until it pops out of the cylinder.Fig. 2.

3. Soak the screen assembly in a solution of 25gr. cleaning agent in 3dl water for a maximum of 10 minutes.Fig. 3.

Fig. 3.



3.

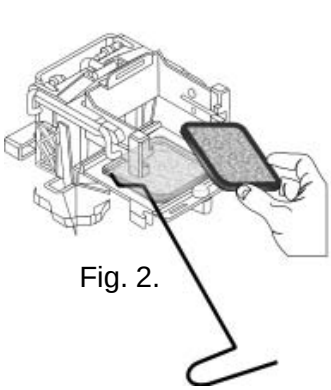


Fig. 2.

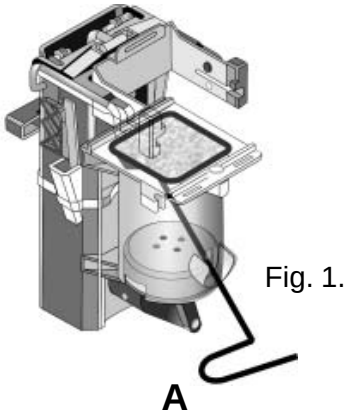


Fig. 1.

(Cleaning agent is supplied by your retail dealer)

4. Remount the screen assembly and close the door. Then the machine will return to start position and the machine is ready for use.
If machine not will go back in start position. Restart machine!

5. Make a cup of coffee and throw it out.
To make sure that there is nothing left of detergent.

Prolonged contact with cleaning agent may damage the screen assembly. Once this is done, the screen should then be thoroughly rinsed with dish soap and warm water to remove any leftover residue.

Cleaning agent: (brew mechanism)	**Coffee Queen article no 1104161**
Filter: (brew mechanism)	**Coffee Queen article no 47200213**
Tool: (dismantling filter)	**Coffee Queen article no 4720090**

Cup counter:
The machine has a cup counter which is available to see and reset with the key switch in ”cup” (normal) position.

1. **Push ”-” button for 6 seconds.**
   After 4 seconds the signal will go faster..
   The display shows: **”Total xxx cups”**
2. Push button for drink 2.
   The display shows: **”Choice 1 free xxx cups”**
3. Push button for drink 2.
   The display shows **”Choice 1 coin xxx cups”**
4. Push button for drink 2.
   The display shows **”Choice 1 xxx cups in can”**
5. Push ”+” button to reach to ”choice 2” etc.
6. Push choice 3 to reset the counter.
7. Push ”Stop” button to go back to user mode.

Easy Access:
Volume and strength can be adjusted with±15% with the key switch in ”cup” (normal) position.

1. **Push ”+” and ”-” button at the same time.**
   After 4 seconds the signal will go faster.
   The display shows: ”Easy access” ”strength 1 100%”
2. Choose the drink you want to change by pushing”+” or ”-” button.
3. Push button for drink 2.
   The display shows: for example. Volume 4 and” Blinking 100%”
   Change by pushing ”+” or ”-” button.
4. Push button for drink 2 to confirm the change.
   Press ”stop” to go back to user mode.

10. Safety functions. Bean to cup

The machine is equipped with following safety functions

”Door open”

1. Indication of door
Door not closed
The display shows; ”Door open”

2. When machine is not in use:
The valves are blocked.

11. Failure messages.

Failure messages which can mostly be corrected without any help from service company

”Blocked”

1. The display shows; ” Blocked” ”Water level low”
Please check incoming water connection
Turn off the machine with the main switch
wait for 10 sec. and turn on again.

2. The display shows normal: but no drink is coming.
Possible cause of failure:
Mechanical stop in the ingredients canisters or whipper.

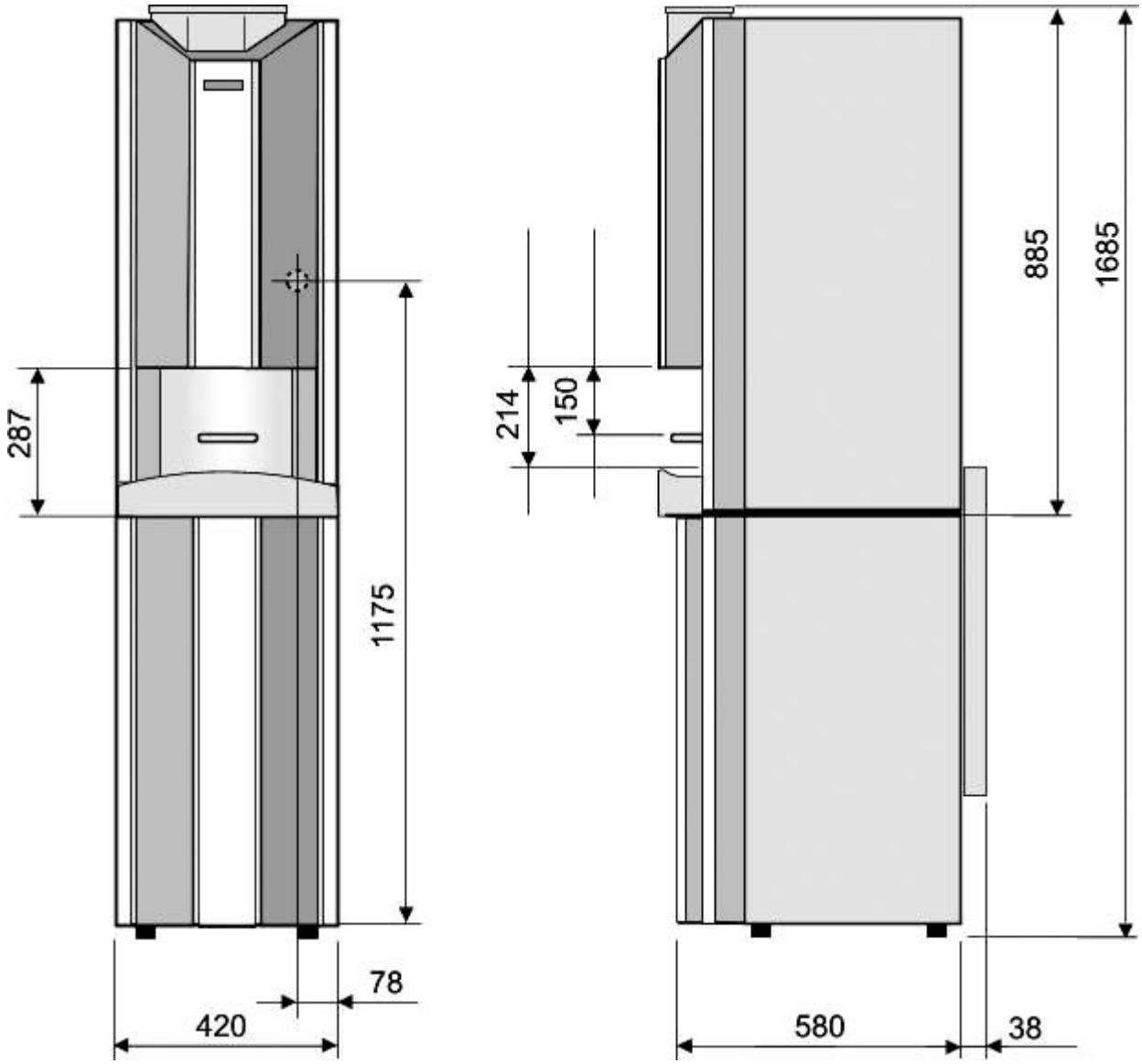
Measure: Try to find the cause of failure. Clean the mixer system and try again.

12. Storage / Transport.

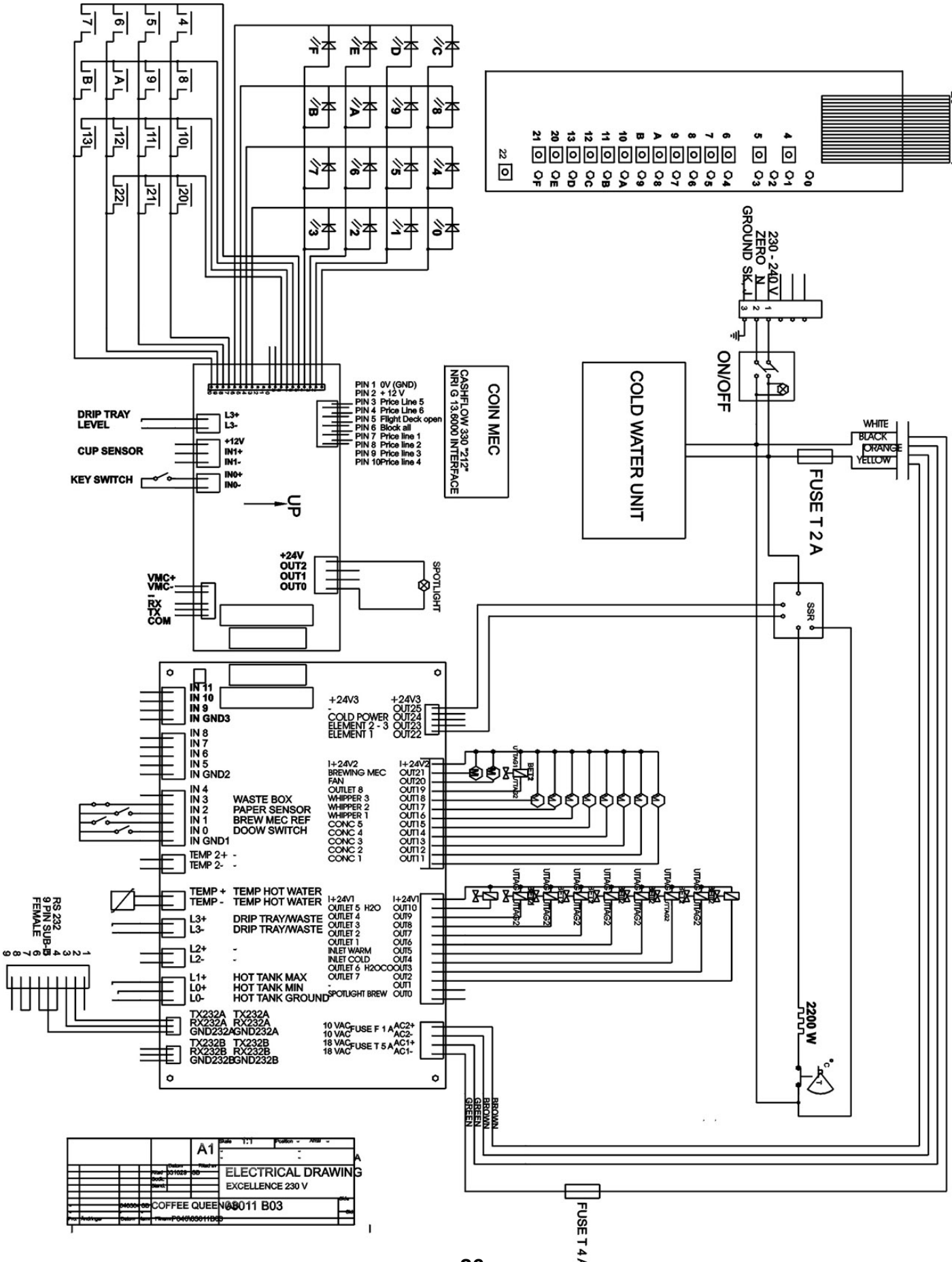
Transport and no use in long time.

1. Turn off the switch, pull out the plug and close incoming water tube.
2. Empty the water tank.
3. Keep machine free from frost.

Long machine storage at temperatures below 0ºC (zero degrees celsius) can cause damage of the machine. Total emptying of water is recommended.


287
1175
78
420
214
150
885
1685
580
38

14. Circuit diagram.



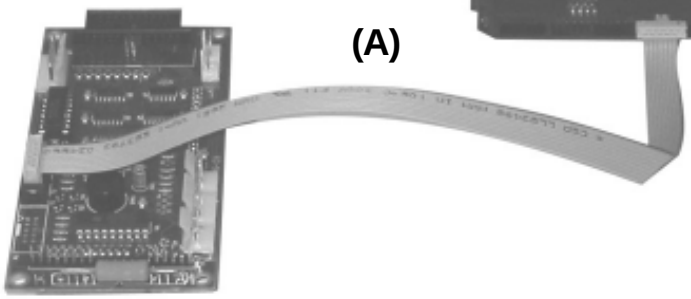
15. Installation of coin mechanism.

Installation of coin mechanism for Freshbrew machines CQ.

IMPORTANT: Installation must been done of an authorized technician.

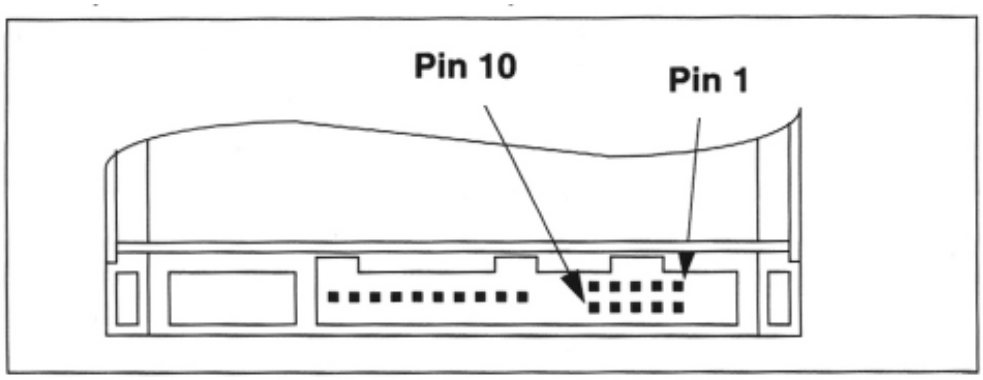
1. Assemble coin mec and connect to display-card, placed inside door. (see fig. 10).
(Connect with the enclosed cable (A). Make sure that power is off.

fig.(10)



(A)

Connection



Connection placement; Version 212

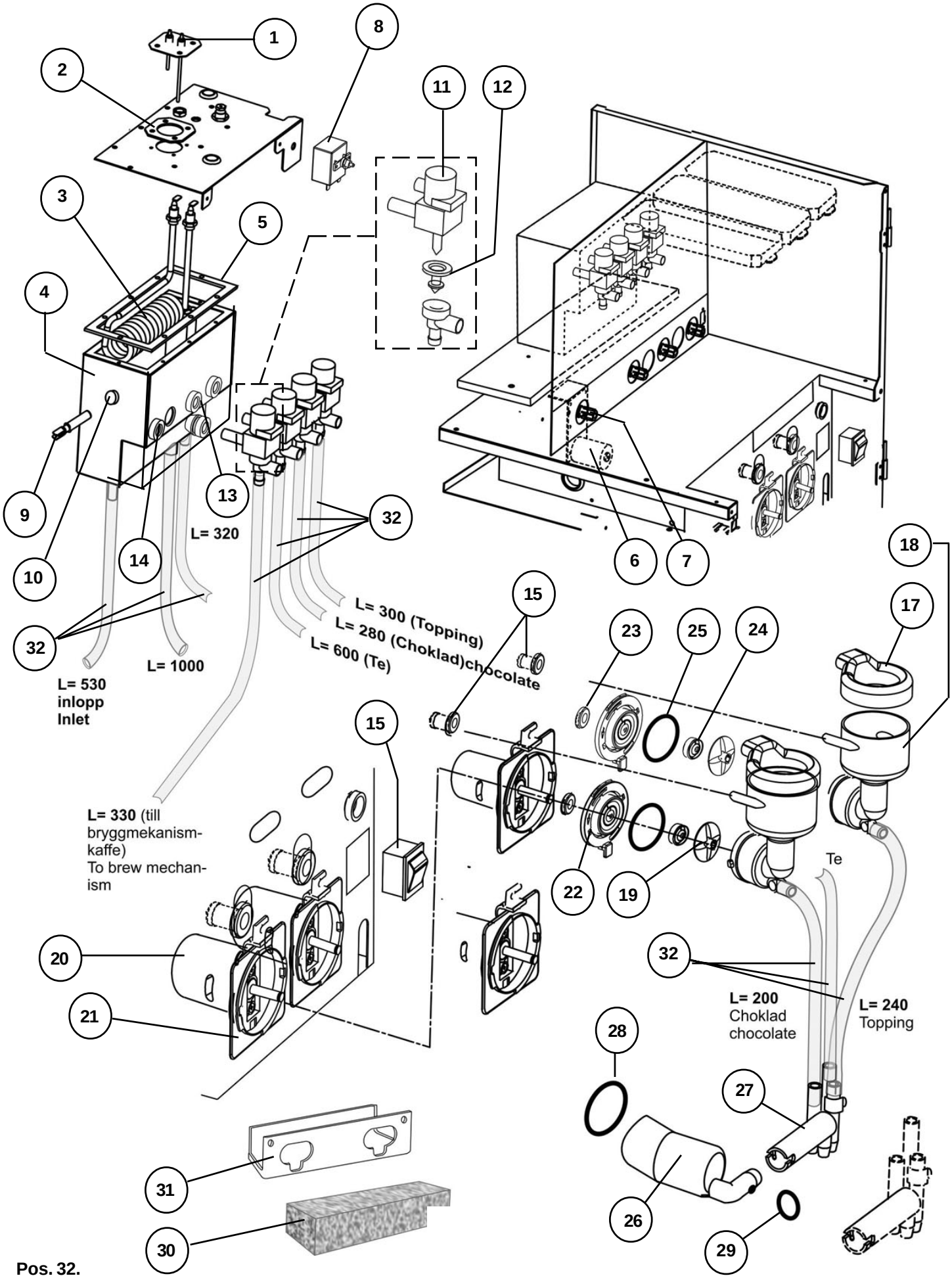
Description;	Art. no.	Pos. no.	Amount/unit
Level sensor complete	120548	1	1
Gasket, silicone for sensor	150118-02	2	1
Heating element 2200W 230V	1601361	3	1
Water tank complete	7001305	4	1
Gasket, (lid water tank)	1206591	5	1
Motor gear 145 rpm, without axle	1604612	6	4
Motor axle *for* 1604612, 16mm	1604614	7	4
High limit controll, Bulba 73mm	220220	8	1
NTC thermistor	1604133	9	1
Rubber grommet , inlet for NTC thermistor	1605361	10	1
Valve outlet 24 V DC	120627-03	11	4
Membrane	1501191	12	-
Inlet, for valve	160537-03	13	4
Plugg, (tank)	120407	14	-
Bulk head adaptor	120498	15	2
Switch 2 pol (illumin.)	160801-04	16	1
Steam trap	120500	17	2
Mixing bowl	1204852	18	2
Whipper	1204842	19	2
Motor whipper 24V F	1604591	20	2
Whipper motor plate	1604592	21	2
Assembly plate	1204781	22	2
Slinger disc	120480	23	2
Gasket (for whipper pin)	120655-02	24	2
O-ring (for assembly plate mod. F	120638	25	2
Outlet brew mech./angled	1201481	26	1
Outlet brew mech./extender	1201482	27	1
O-ring 36,2 x 3,0	120650	28	2
O-ring 15,6 x 1,78	120652	29	2
Filter for dust trap	1201282	30	1
Dust trap	1105349	31	1
Silicone hose inlet / water tank 8x12 L=530	150501	32	1
Silicone hose water tank / drain 8x12 L=1000	150501	32	1
Silicone hose Te 8x12 L=570	150501	32	1
Silicone hose water tank 8x12 L=320	150501	32	1
Silicone hose outlet valv./choco 8x12 L=280	150501	32	1
Silicone hose outlet valv./brewm.8x12 L=330	150501	32	1
Silicone hose mixer 1/Outlet 8x12 L=220	150501	32	1

Note! Silicone hose 150501 (sales by the metre).

Description;	Art. no.	Pos. no.	Amount/unit
Fan	1604171	33	1
Grid cover for fan	1604172	34	1
Valve inlet 2,5 l/min	1206371	35	1
Solid state	1604201	36	1
Elektronik-card Ver. II	1604102	37	1
Fuse 4 Ampere (slow 5x20)	1604381	38	1
Decal - fuse 5/1Amp. slow	1701983	39	1
Decal - fuse 4 Amp. slow	1701982	40	1
Brew engine unit compl. spare part	1201432	41	1
Brewer dock white	120144	42	1
Pin 3,5x36	1201453	43	1
Pin 2,0x36	1201454	44	1
Microswitch V5J (brew engine)	160829	45	1
Main supply cable, Europa	160565	46	1
Inlet-plug and socket	160570	46	1
Fuse holder	1604351	47	2
Fuse 2 Amp. slow 5x20	1604382	48	1
Decal - fuse 2 Amp. slow	1701981	49	1
Connection block PA 80	160351	50	1
Gable (connection block) PA 80	160352	51	1
Transformer	5003112	52	1
Micro switch	160841	53	1
Waste box, top cabinet	1105356	54	1
Waste funnel, top cabinet	1105357	56	1
Refuse sack	1704921	57	-
Brew mechanism, complete	7001137	58	1
Tool, dismantling of filter	4720090	59	1

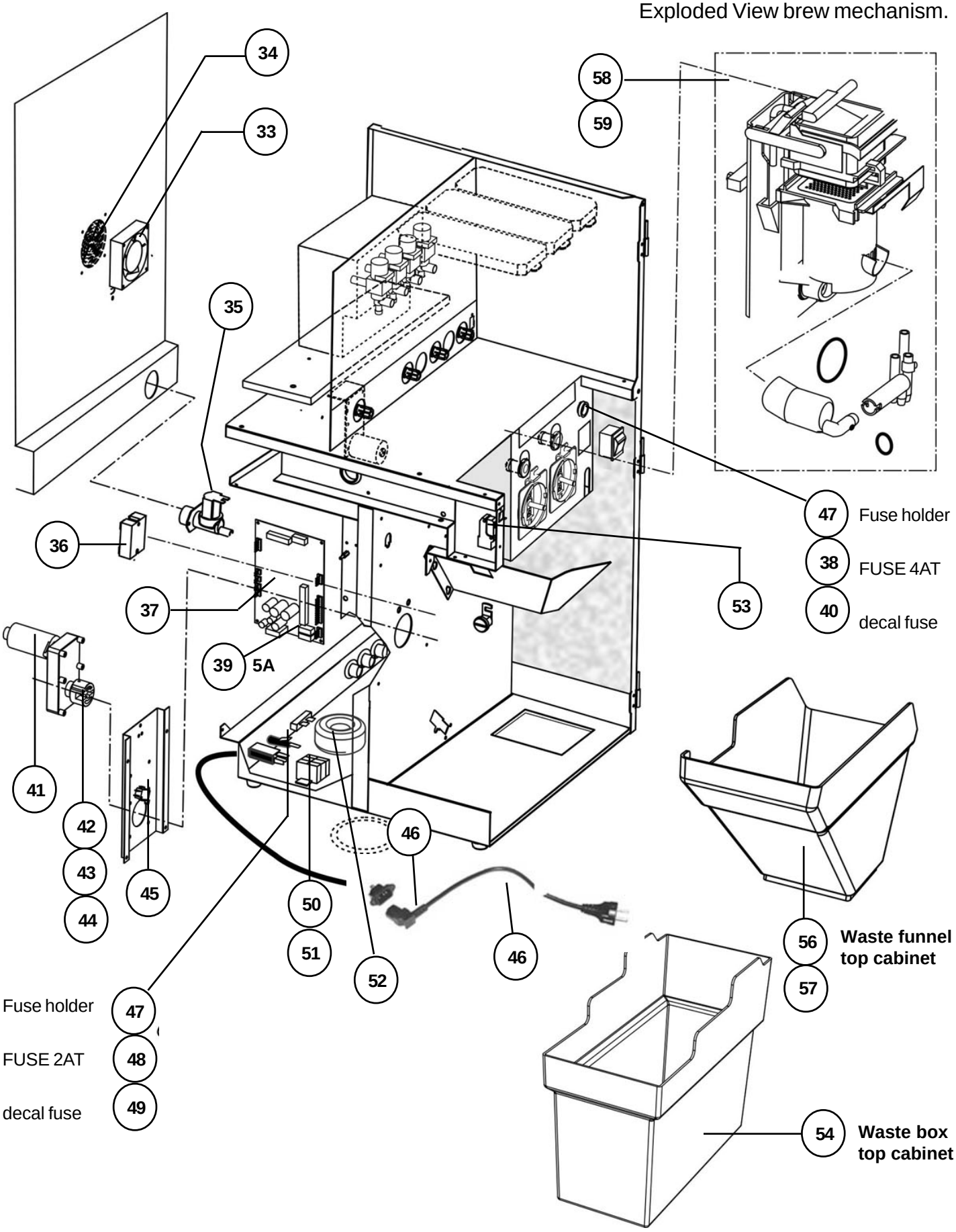
Description;	Art. no.	Pos. no.	Amount/unit
Ingredients canister B67 x H250 topp,choc.	1205617	60	3
Lid	1205671	61	3
Ingredients canister B160 x H250 (coffee)	1205621	62	1
Lid	1205675	63	1
Cup holder	1102032	67	1
Drip tray	1105351	68	1
Drip tray insert	1102031	69	1
Key-switch	1202551	70	1
Membran switch12 products	1603841	71	1
Membran switch 8 products	1603842	71	1
Lock with clamp(door) Instant	120250	72	2
Key, (door) Instant	120251	73	2
Service key (tool)	180290-03	74	1
Drip pan, base cabinet	1204611	75	1
Foot,	1203202	77	4
Bean canister	1105504	78	1
Lid, bean canister	1105505	79	1
Flat conductor cable	1606727	80	1
Diode lamp complete	1104544	81	1
Grinder	1604751	82	1
Outlet, grinder	1205003	83	1
Relay	160243	84	1
Capacitor 4700 mF/40V	1608711	85	1
Rectifier bridge15A 400V	1608712	86	1
Fuse 6,3 amp slow	1604386	87	1
Fuse holder	1604351	88	1
Electronic card, display	1604101	89	1

Description:	Article no.	Pos.no.	Amount / unit
Deflector, Cylinder	4720008	125	
Pin, Crank Arm	4720010	126	
O-ring Piston	4720012	127	
Rubber Ring, Piston	4720013	128	
Teflon Seal	4720014	129	
Plate, Top	4720015	130	
Screw, 8 x 1/2, Truss, AB, TAPP	4720016	131	
Cylinder	4720017	132	
Plug, Vent, Cylinder	4720018	133	
Screw, 4-40 x ¼, Truss	4720019	134	
Screw, 8-32 x ½, Truss	4720020	135	
Assembly, Filter Screen, Poly, #44	47200213	136	
Seal, Brew Chamber	4720022	137	
Bar, Latch	4720023	138	
Carriage, Wiper	4720024	139	
Rod, Carriage, Wiper	4720025	140	
Retaining Ring, .250	4720026	141	
Wiper, Complete	4720027	142	
Brew Chamber	4720028	143	
Spring Clip, Latch Bar	4720029	144	
Housing, Vertical Rod	4720001	145	
Cam, Triple	4720002	146	
Unwipe Arm Assembly	4720003	147	
Spacer, Wipe Arm	4720004	148	
Spring, Wipe Arm	4720005	149	
Retaining Ring,TRU ARC	4720006	150	
Vevarm	4720007	151	
Plate, Ret., Cycle	4720030	152	
Plate, Ret., Support	4720031	153	
Latch, Block, LHS	4720032	154	
Latch, Block, RHS	4720033	155	
Retaining Ring	4720034	156	
Tube, Outlet, Water	4720035	157	
Wrap, Brew Chamber	4720036	158	
Shim 0,5	4720037	159	
Shim 0,2	1303501	159	
Spacer, Sil., 3/16 x .350 x 1.5	4720038	160	
Spring, H-Frame	4720039	161	
H-Frame	4720040	162	
Screw, 8-32 x 3/4, PAN	4720041	163	
Pin, Grooved, 3/16 x 1.25	4720046	164	
Wipe Arm, Assembly	4720048	165	
Vertical Rod, Welded	4720049	166	



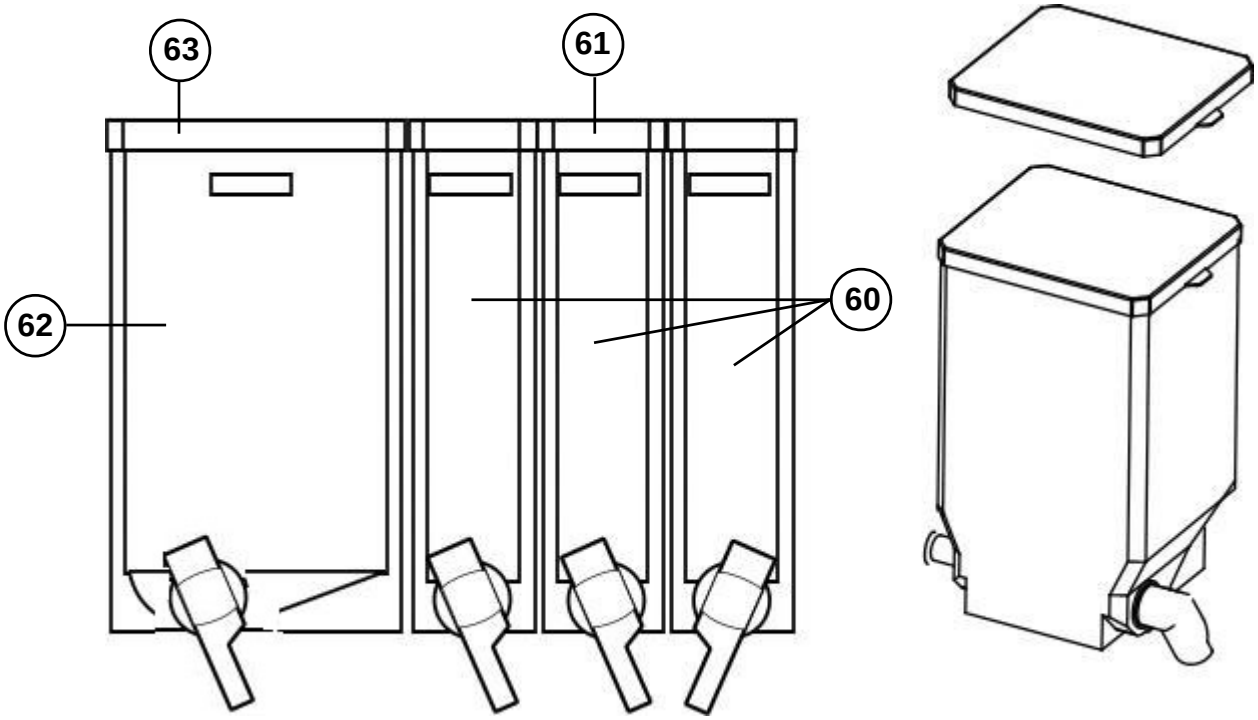
Pos. 32.
Silicone hose sales by metre see spare parts list

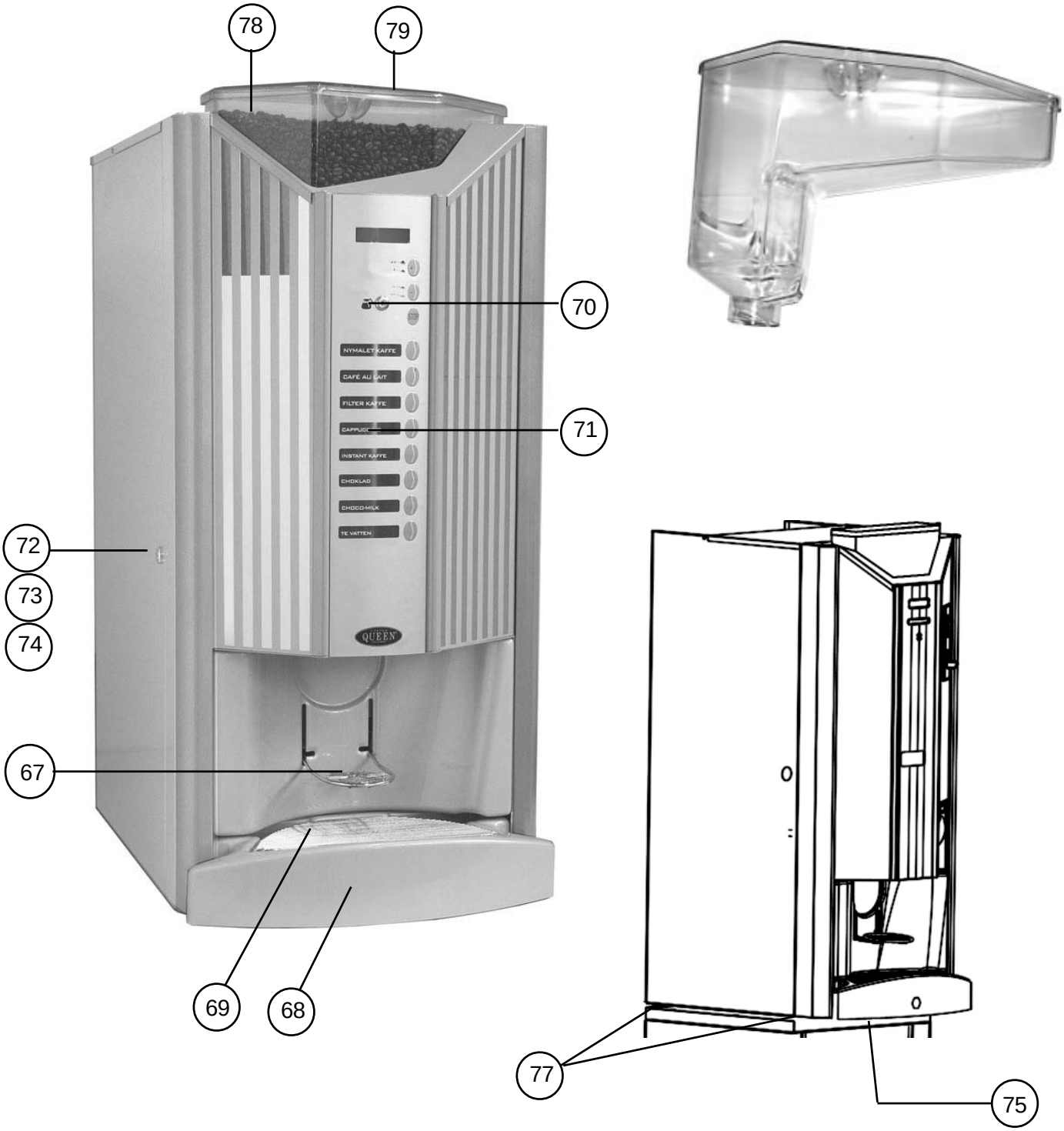
Exploded View brew mechanism.



Canister complete
160 x 250

Canister complete
67 x 250

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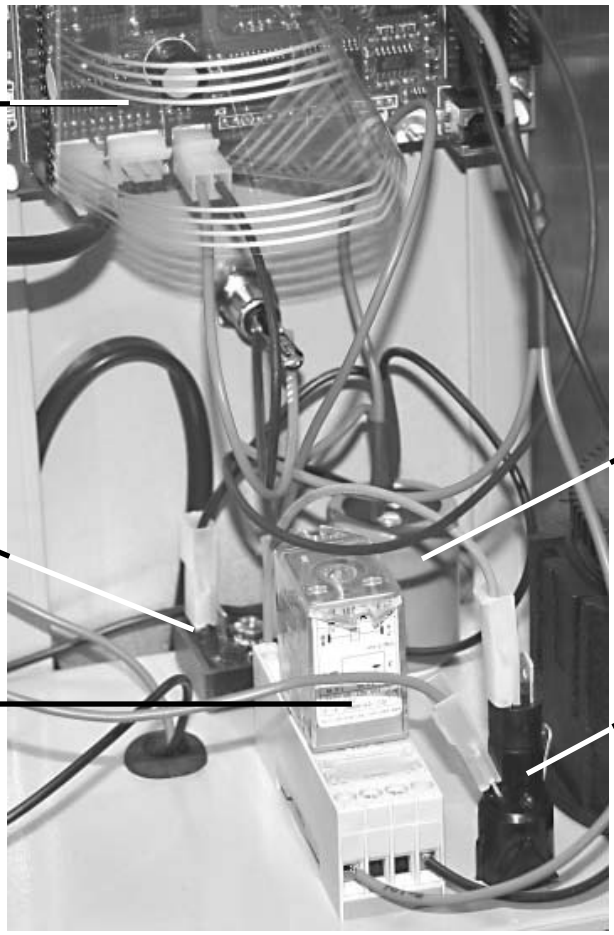
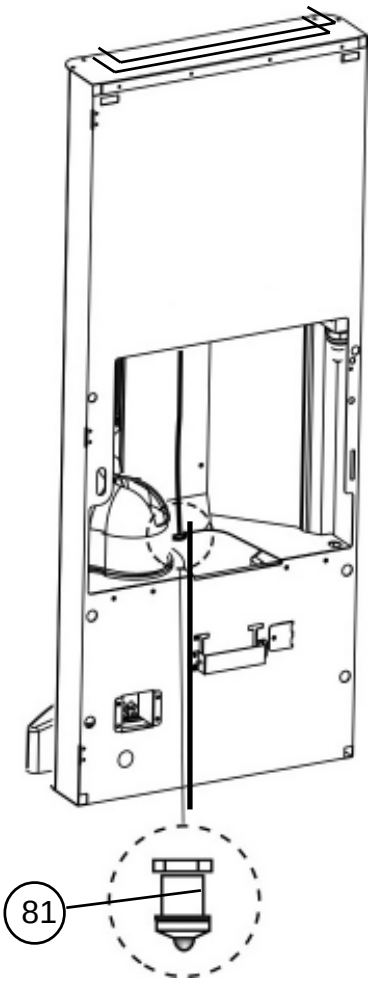
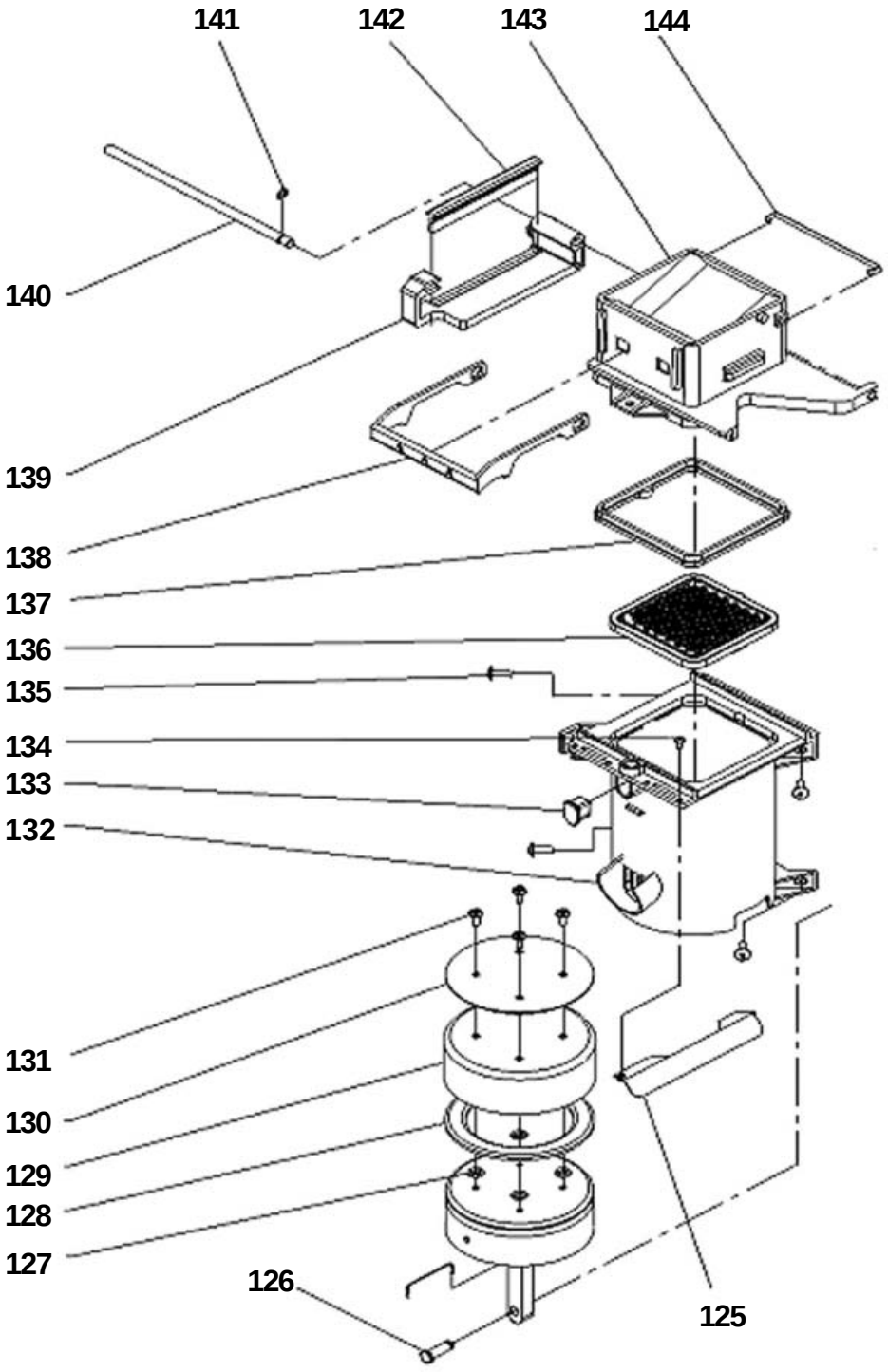
NYMALET KAFFE
CAFÉ AU LAIT
FILTER KAFFE
CAPPUCC
INSTANT KAFFE
CHOKLAD
CHOCO-MILK
TE VATTEN
QUEEN



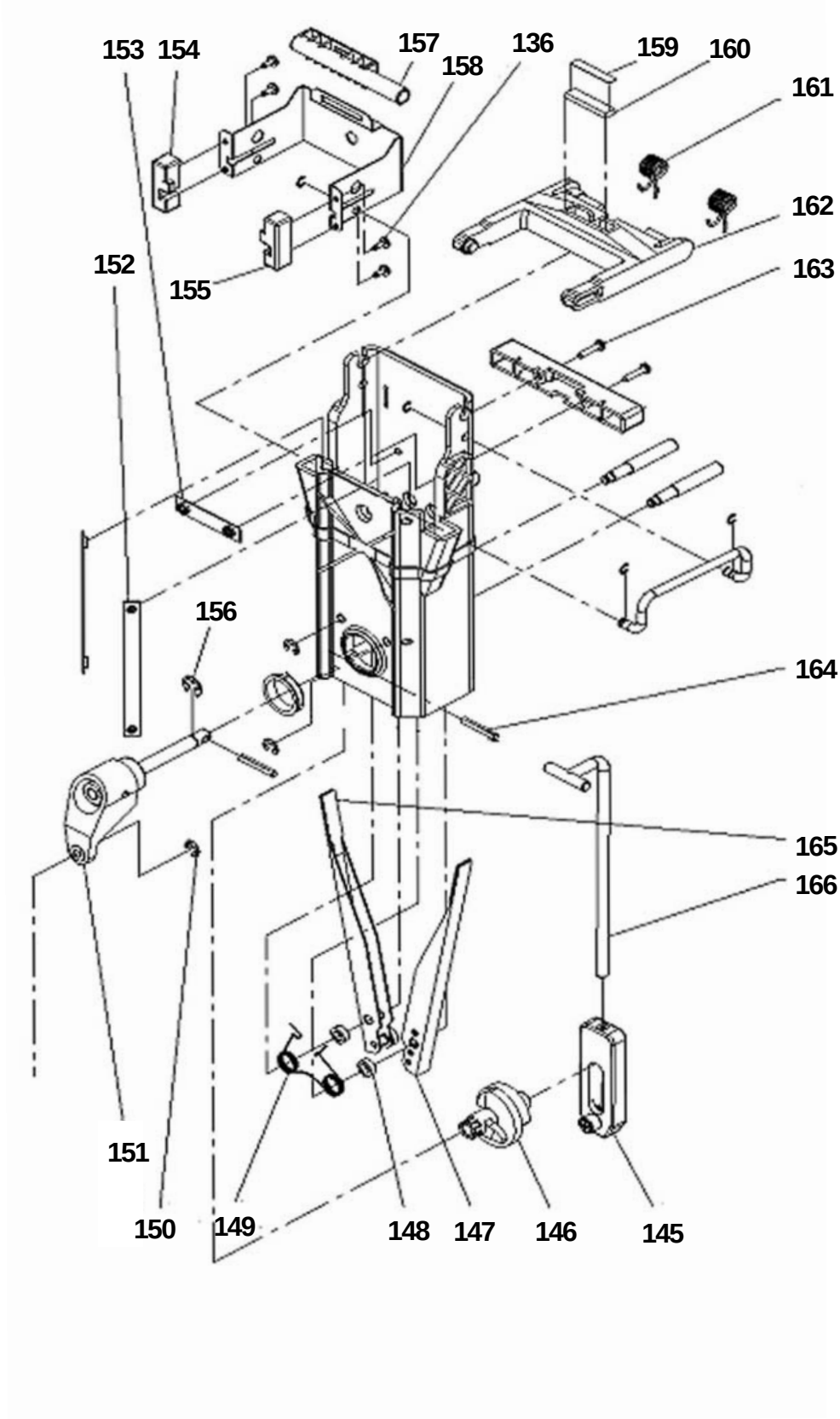


Light emitting diode complete.1104544

17. Exploded View. Brew mechanism



17. Exploded View. Brew mechanism



COFFEE QUEEN

Bean to cup

FOR SERVICE

Please contact your retail dealer

Your retail dealer

.....

.....

.....

COFFEE QUEEN AB, Box 960, 671 29 ARVIKA, besöksadress; Korpralsv 1B,
Tel vxl; +46 (0)570-47700, Fax; +46 (0)570-47719
E-mail: info@coffeequeen.se www.coffeequeen.se

Art. nr/Art. no. 1704552